
FUNDRAISER PACKAGES

2015

Tiscareno's Catering & Events specializes in full service events from a simple cook out for a fundraiser to an elaborate Gala Event. We believe that fundraisers are important for any community or special program. That is why we created a great menu that will allow for any fundraiser to stay within your budget.





“CHICKEN & PASTA BUFFET”

DISPLAYED HORS D'OEUVRES *(Choice of One)*

- ~ Assorted Fruit, Cheese & Crackers Station
- ~ Trio Bruschetta Bar

CHICKEN BUFFET DINNER

(Choice of One - +\$4.00 p.p. for 2nd Entree)

- Chicken Parmisana with Marinara & Mozzarella Cheese
- Oven Baked Chicken with Capers, Lemon & Fresh Herbs
- Chicken Cordon Blue with Béchamel Sauce
- Chicken Picatta with Lemon Caper Cream Sauce
- Chicken Marsala with a Marsala Mushroom Sauce
- Lemon Herb Chicken with a Bright Lemon Lime Sauce

PER GUEST RATES

(BASED ON 100 GUEST MINIMUM)

RATES

Friday	\$13.50 per person +
Saturday	\$14.95 per person +
	+8% CA Sales Tax

ACCOMPANIMENTS

(Choice of Three)

- Rigatoni Bolognese
- Fettuccini Alfredo
- Pasta Al Fresco
- Pasta La Checca
- Penne Carbonara
- Agauve Ginger Glazed Carrots
- Sautéed Seasonal Veggies
- Green Beans Almandine
- House Italian Salad
- Classic Caesar Salad
- Garden Green Salad with Two Dressings
- Luxemburg Salad
- Spring Salad

CHICKEN & PASTA BUFFET

- Professional Wait Staff – Bistro Attire
- Floorlength Linens & Linen Napkins - *White, Black or Ivory*
- White China Tableware & Stainless Silver Flatware
- Table Glassware of Water Glasses
- Beverage Station – *Lemonade and Soft Drinks*
- Coffee Service - *Accompaniments & Coffee Glass Mugs*
- Freshly Baked Bread with Butter

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“TRADITIONAL BUFFET”

TRAY PASSED HORS D'OEUVRES

(Choice of Three)

- Crab Stuffed Mushrooms ~ Crab Cakes ~ Sirloin Wrapped
- BBQ Bacon Wrapped Chicken Skewers ~ Mac N Cheese Bites
- Chicken Stuffed Artichoke Hearts ~ Bruschetta Crostini
- Twice Baked Potatoes ~ Spicy Chipotle Chicken Skewers
- Teriyaki Beef Skewers

BUFFET DINNER ENTREE

(Choice of TWO)

- Roast Beef Carved to Order with Horseradish & Au Jus
- Burgundy Beef Tips
- Tri Tip with Frostery Mushroom Sauce
- Roast Top Sirloin
- Kahlua Shredded Pork with BBQ Sauce
- Oven Baked Chicken with Capers, Lemon & Fresh Herbs
- Chicken Cordon Blue with Béchamel Sauce
- Chicken Picatta with Lemon Caper Cream Sauce
- Chicken Marsala with a Marsala Mushroom Sauce
- Chicken Florentine with Country Tomato Basil Cream Sauce
- Chicken Princess with a Chardonnay Cream Sauce
- Lemon Herb Chicken with a Bright Lemon Lime Sauce

PER GUEST RATES

(BASED ON 100 GUEST MINIMUM)

RATES

Friday \$14.50 per person +

Saturday \$16.50 per person +

+8% CA Sales Tax

ACCOMPANIMENTS

(Choice of Three - +\$2.50 p.p. for additional side)

- Agave Ginger Glazed Carrots
- Sautéed Seasonal Veggies
- Green Beans Almandine
- Lemon Asparagus
- Red Roasted Rosemary Potatoes
- Whipped Garlic Potatoes
- Pasta Al Fresco
- Pasta La Checca
- Gourmet Mac N Cheese
- Au Gratin Potatoes
- Rice Pilaf
- Classic Caesar Salad
- Garden Green Salad with Two Dressings
- Luxemburg Salad
- Spring Salad
- Spinach Salad
- House Italian Salad

TRADITIONAL BUFFET

- Professional Wait Staff – Bistro Attire
- Floorlength Linens & Linen Napkins - *White, Black or Ivory*
- White China Tableware & Stainless Silver Flatware
- Table Glassware of Water Glasses
- Beverage Station – *Lemonade and Soft Drinks*
- Coffee Service - *Accompaniments & Coffee Glass Mugs*
- Freshly Baked Bread with Butter

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“BAR SERVICES”

Tiscareno's Catering & Events offers a variety of “Bar Services” to accommodate you & your guests for your reception needs.
All Serviced Bars are required to end a minimum of 30 minutes prior to the event's end, but may vary from venue to venue.

BAR SERVICES

CALL BAR Cash Bar Set Up
for 1 Bartender and 1 Bar
\$250.00

GOLD BAR Cash Bar Set Up
for 1 Bartender and 1 Bar
\$350.00

HOSTED BAR SERVICES

Provides your guests with an open bar. Prices below cover a 4 Hour Service.

All guests 21 years and older must be accounted for; for Bar specifics, please see your Sales representative.

SOFT BAR \$14.00 per person	Choice of Two (2) Domestic Beers, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks
CALL BAR \$16.00 per person	Full Alcohol Bar, Mixers, Two (2) Domestic Beers, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks
GOLD BAR \$20.00 per person	Premium Brands Full Alcohol Bar, Mixers, Two (2) Domestic Beers & One (1) Imported, Three (3) House Wines, Sparkling Water, Assorted Soft Drinks

ADDITIONAL BARTENDARS
Starting at \$185.00 ea

TICKET BAR:

Tickets are redeemed for one drink per ticket and may be distributed at event host's discretion. Guests without tickets may purchase additional drinks as a Cash Bar at no additional charge to event host.

Soft Bar Ticket ~ **\$4 per ticket**
Call Bar Ticket~ **\$5 per ticket**
Gold Bar Ticket~ **\$6 per ticket**

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“KIDS MENU”

(Choose 1 – 30% Discount)

Fresh Baked Chicken Tenders, Homemade Mac N Cheese with Fresh Fruit or Broccoli

Spaghetti & Meatballs with Fresh Fruit

Baked Chicken Legs, Sliced Carrots or Kernel Corn with Fresh Fruit

Peanut Butter & Jelly Sandwich, Homemade Macaroni & Cheese & Apple Sauce

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“VEGETARIAN ENTRÉE OPTIONS”

(Choose 1 – Regular Price)

Eggplant Parmisana with Marinara Sauce

Parmesan Spinach Stuffed Portobello Mushrooms

Gnocchi with Wild Mushroom Rosemary Cream Sauce

Vegetable Lasagna with Spinach Marinara Sauce

Cajun Grilled Tofu

Cheese Polenta topped with Roasted Vegetables & Feta Cheese

Vegan Baked Ziti with Roasted Vegetables

Roasted Vegetable Kebobs with Pesto Drizzle



“ADDITIONAL OPTIONS”

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SIT DOWN DINNER OPTIONS

Traditional Sit Down Dinner - +\$4.00 per person

Split Sit Down Dinner - +\$8.00 per person

LATE NIGHT SNACK

(price based on menu selection)

ACTION STATION

(price based on menu selection)

DESSERT BAR

(price based on menu selection)

CHIAVARRI CHAIRS FOR \$5.00 ea

(Choice of Color)

TABLE CHARGERS FOR \$1.00 P.P.

(Gold, Silver or Black)



“GENERAL INFORMATION”

MINIMUMS: Packages are priced per person and are based on 50+ guest minimum. Events less than 50 guests will be charged an additional rate of \$4.00 per person. Prices Subject to Change without notice.

DEPOSIT AND PAYMENT SCHEDULE: To Reserve your date a **25% of Total** is required to reserve your date with a contract signature confirmation. This deposit is only refundable within 10 days from booking; following this 10 day period, deposit will be non-refundable and will be applied to your final bill. No date will be held unless a deposit is received and is subject to availability at the time of booking. Following the initial 25% deposit, customers will be responsible for submitting payment for their event in accordance to the following guidelines:

- 50% of the total will be due SIX months or midway between booking date and event date (whichever occurs first);
- 100% of the total will be due 7-10 DAYS prior to the event date with a guaranteed final guest count.

Guest count deductions will not be permitted once final count has been submitted. Increase of guest count will be accepted up to 3 days prior to the event.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. The initial 25% deposit is only refundable within 10 days from booking. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A \$45.00 per person food tasting cancellation fee will be held for all cancellations that are within the 10 days from booking if food tasting have been carried out. The final food tasting cancellation fee will be subject to the styles of foods tasted on the scheduled food tasting date. Cancellation 60-90 days prior to the event date will result in 50% forfeiture of all deposits. Cancellation 30-60 days prior to the event date will result in 100% forfeiture of all deposits.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when initial deposit is received. Customer will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums.

FOOD & BEVERAGE: Customer will select packages based on their individual catering needs and will be responsible for honoring minimum guest requirements of the chosen package selection. Please advise Tiscareno's Catering of any dietary restrictions **for Kosher, Vegan, Gluten-Free & Vegetarian** meals. Tiscareno's Catering will work with customer in selecting appropriate menu or will advise on available options to accommodate those needs.

FOOD TASTINGS: One complimentary tasting will be provided after booking for menu selection and will be subject to caterer availability. Customized Menu options are available upon request. Food tasting are set up for 4 guests only. If a tasting is requested prior to the booking, there will be a \$35.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of \$45.00 per person will go towards the initial deposit to complete the \$25%.

FEES & COORDINATION SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate at time of booking) and 18% Service Charge. The service charges apply if your event is staffed by Tiscareno's Event Staff, such as a full service event or when "ON-LOAN" service ware and equipment is used. The coordination service charge covers the additional expenses we incur in the planning and execution of a full service event such as: client consultations, administrative overhead, equipment preparation and maintenance, vehicle expenses and of course, the extra time we spend to make your event the best it can be. The coordination service charge will also cover for staff gratuities.

DAY OF COORDINATION FEES: Tiscareno's can offer the coordination of your Wedding Ceremony & Reception. A Ceremony rehearsal will be set up 1-2 days prior to the wedding date, depending on venue availability. Day of Coordination Fees start at \$900.00+ and range from complexity of event and venue. Fees will be on a separate invoice.

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